



AN INTIMATE WEDDING OF YOUR DREAMS

INTIMATE WEDDING PACKAGE 2024

(Valid for weddings held between January and December 2024)

7-Course Chinese Wedding Lunch Package
\$1,288.00⁺⁺ per table of 10 persons

8-Course Chinese Wedding Dinner Package
\$1,368.00⁺⁺ per table of 10 persons

For enquiries, please contact our wedding team at **6831 4769**
or email mhrs.sindt.sales@marriott-hotels.com

Packages are applicable with a minimum of 10 tables of 10 persons and a maximum of 14 tables.
Prices are subject to 10% service charge and prevailing Goods & Services Tax (GST).
Prices and menus are subject to change at the discretion of the hotel.

Singapore Marriott Tang Plaza Hotel
320 Orchard Road, Singapore, 238865
Tel: +65-6735 5800

EAT, DRINK AND BE MARRIED

- 7 or 8-course Cantonese cuisine prepared by our award-winning Wan Hao Chinese Restaurant.
- Free flow of soft drinks and mixers from your cocktail reception.
- Free flow of Chinese Tea (Chinese Menu) throughout your wedding banquet.
- Corkage waived for all duty-paid and sealed hard liquor.
- One complimentary bottle of champagne for your champagne pouring.
- Wedding cake for the cake-cutting ceremony.

MAKING MEMORIES

- Unique selection of wedding favours for your guests.
- Distinctive centrepieces for all tables including special arrangements for the VIP table.
- Themed guest signature book to record all well wishes from your guests.
- Complimentary usage of one LCD projector and screen.
- A certified Wedding Planner to assist you with your planning.

FOR MY FAMILY AND FRIENDS

- Specially-designed invitation cards based on 70% of confirmed attendance.
Not inclusive of printing
- Complimentary car park coupons for 20% of confirmed attendance with two VIP car park lots at the Hotel's entrance for your Bridal procession.
- Exclusive Deluxe Room Rates for family and helpers.
Rooms are subjected to availability, special rates are not applicable during blackout period

SWEET DREAMS ARE MADE OF THESE

- An exclusive one-night stay in our Bridal Room, inclusive of a sumptuous breakfast for two.

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BE REWARDED

- Marriott Bonvoy™ offers exclusive privileges to you. As a Member of the Marriott Bonvoy™ program, you can earn points toward free hotel stays, airline miles and much more when you hold your wedding at Marriott or every time you stay at any one of Marriott's hotels worldwide.
- As an event organiser, you will earn Marriott Bonvoy™ group bonus points up to maximum of 120,000 points which brings you closer to your next holiday plan at over 8,000 locations worldwide. (Log on to <https://www.marriott.com/loyalty/earn/rewarding-events.mi> for more information.)
- Get FREE INTERNET when you stay. Now, as a Marriott Bonvoy™ member, enjoy free high-speed Internet access when you stay at any Marriott International hotel in Asia Pacific.
- Sign up with Marriott Bonvoy™ for free at <https://bit.ly/MBVsignup>.

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2024 INTIMATE WEDDING LUNCH MENU

COMBINATION OF DELUXE APPETISER

Choice of 5 items

Roast Pork Belly	Vietnamese Spring Roll	Marinated Jellyfish	Prawn Salad with Dragon Fruit
Crispy Shrimp with Chicken Floss	Mango Thai-Style Mini Octopus	Hong Kong Style-Soya Sauce Chicken	Crispy Baby Squid with Honey Sauce
Angelica Roast Duck	Smoked Pork Trotter	Vermicelli Mango Prawn Roll	Crab Claw

Change of Appetiser Combination Platter to Whole Suckling Pig is chargeable at additional \$238++ per table

SOUP

Double-Boiled Fish Maw with Matsutake Mushroom and Chicken Soup

Braised Hashima with Assorted Seafood and Wolfberries

Double-Boiled Morel Mushroom with Fish Maw in Superior Soup and Baby Cabbage

Braised Bird's Nest with Assorted Dried Seafood and Golden Superior Soup,
chargeable at additional \$120++ per table

FISH

Steamed Red Garoupa with Superior Soya Sauce

Teochew Style Steamed Red Garoupa

Steamed Red Garoupa with Fermented Soybean Crumbs and Chicken Floss

Change of Red Garoupa / Spotted Garoupa to Cod Fish is chargeable at additional \$80++ per table

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2024 INTIMATE WEDDING LUNCH MENU

DRIED SEAFOOD

Braised 10-Head Abalone with Flower Mushroom in Abalone Sauce and Seasonal Greens

Braised Sea Cucumber with Crispy Bean Curd Skin in Oyster Sauce and Seasonal Greens

Braised 10-Head Abalone with Conpoy in Oyster Sauce, Baby Cabbage

POULTRY

Wan Hao Signature Roast Crispy Chicken

Salted Baked Chicken Marinated with Sha- Jiang

Roast Chicken Marinated with Fermented Red Bean Curd Paste

Roasted Duck with Ginseng Sauce, *chargeable at additional \$80++ per table*

RICE & NOODLES

Wok-Fried Rice, Crispy Rice, Diced Chicken, Mushroom, Chinese Sausage wrapped in Lotus Leaf

Stewed Ee-Fu Noodles, Crab Meat, Shredded Mushroom, Straw Mushroom and Chives

Steamed Glutinous Rice with Crab Meat

DESSERT

Carrageen with Water Chestnut Puree (Served hot)

Chilled Peach Resin with White Fungus, Red Date and Dried Longan

Carrageen with Teochew-Style Yam Paste, Gingko Nut and Coconut Puree

Red Bean Puree with Glutinous Rice Ball

Chilled Mango Pomelo Sago

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2024 INTIMATE WEDDING DINNER MENU

COMBINATION OF DELUXE APPETISER

Choice of 5 items

Roast Pork Belly	Vietnamese Spring Roll	Marinated Jellyfish	Prawn Salad with Dragon Fruit
Crispy Shrimp with Chicken Floss	Mango Thai-Style Mini Octopus	Hong Kong Style-Soya Sauce Chicken	Crispy Baby Squid with Honey Sauce
Angelica Roast Duck	Smoked Pork Trotter	Vermicelli Mango Prawn Roll	Crab Claw

Change of Appetiser Combination Platter to Whole Suckling Pig is chargeable at additional \$228++ per table

SOUP

Double-Boiled Fish Maw with Matsutake Mushroom and Chicken Soup

Braised Hashima with Assorted Seafood and Wolfberries

Double-Boiled Morel Mushroom with Fish Maw in Superior Soup and Baby Cabbage

Braised Bird's Nest with Assorted Dried Seafood and Golden Superior Soup, *chargeable at additional \$120++ per table*

SEAFOOD

Sautéed Hokkaido Scallop with Prawn, Black Truffle Sauce, Celery and Lily Bulb

Sautéed Hokkaido Scallop with Prawn, Conpoy Spicy Sauce and Bell Pepper

Wok-Fried Giant Tiger Prawn with Szechuan Sweet and Spicy Sauce, *chargeable at additional \$120++ per table*

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2024 INTIMATE WEDDING DINNER MENU

FISH

Steamed Red Grouper with Superior Soya Sauce

Teochew Style Steamed Red Grouper

Steamed Red Grouper, Fermented Soybean Crumbs and Chicken Floss

*Change of Red Grouper / Spotted Grouper to Cod Fish is chargeable at additional \$80**per table*

DRIED SEAFOOD

Braised 10-Head Abalone with Flower Mushroom in Abalone Sauce and Seasonal Greens

Braised Sea Cucumber with Crispy Bean Curd Skin in Oyster Sauce and Seasonal Greens

Braised 10-Head Abalone with Conpoy in Oyster Sauce and Baby Cabbage

POULTRY

Wan Hao Signature Roast Crispy Chicken

Salted Baked Chicken Marinated with Sha- Jiang

Roast Chicken Marinated with Fermented Red Bean Curd Paste

Roasted Duck with Ginseng Sauce, *chargeable at additional \$80++ per table*

RICE & NOODLES

Wok-Fried Rice, Crispy Rice, Diced Chicken, Mushroom, Chinese Sausage wrapped in Lotus Leaf

Stewed Ee-Fu Noodles, Crab Meat, Shredded Mushroom, Straw Mushroom and Chives

Steamed Glutinous Rice with Crab Meat

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2024 INTIMATE WEDDING DINNER MENU

DESSERT

Carrageen with Water Chestnut Puree (Served Hot)

Chilled Peach Resin with White Fungus, Red Date and Dried Longan

Carrageen with Teochew-Style Yam Paste, Gingko Nut and Coconut Puree

Red Bean Puree with Glutinous Rice Ball

Chilled Mango Pomelo Sago

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